

A
LEADING
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Russell Hobbs®
CLASSIC SATIN



2 Quart Glass Deep Fryer

OWNER'S MANUAL
RHGDF14

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, press ON/OFF Switch OFF (O), turn the Variable Temperature Control Dial to MIN. Remove the Detachable Power Supply Cord by carefully unplugging it from the wall outlet, then detaching it from the Deep Fryer's Receptacle.
13. Do not use appliance for other than intended use.
14. This appliance is not for use by children.
15. Extreme caution must be used when moving Fryer containing hot oil.
16. Be sure Folding Basket Handle is unfolded and securely locked in place before lifting Basket out of hot oil. See detailed instructions.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse the detachable power cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord. If the supply cord of this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Risk of electric shock and choking, keep the cord out of reach from children and infants.
7. Make sure Basket Handle is unfolded and securely locked into place. Use Basket Handle to raise and lower Basket. Always raise Basket out of hot oil and allow cooked food to rest for 30 seconds.
8. Do not use if any part of the Main Housing, Lid or Glass Bowl is cracked or damaged in any manner. Do not use if the Lid has a loose or weakened Handle.
9. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
10. Always preheat oil with Fry Basket immersed and Lid closed. Keep Lid closed while Deep Fryer is frying foods.
11. Do not obstruct the Air Outlet Vents (Grease Filter) on top of Lid with any objects. Avoid escaping steam from the air outlet during operation.

ADDITIONAL IMPORTANT SAFEGUARDS

(Continued)

12. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
13. Be sure Glass Bowl is filled with oil to a level between the MIN (6 cups) and MAX (8 cups) markings on the inside of the Bowl. **Do not operate appliance without oil or with an insufficient amount of oil. DO NOT under-fill or over-fill the Glass Bowl.**
14. Always pour oil into Glass Bowl before plugging in and heating up the appliance. Never pour oil into heated Glass Bowl.
15. Ensure that there are no flammable objects on or near the appliance. If the oil catches fire, unplug the appliance and close the Lid. Never use water to extinguish the fire.
16. Do not operate this appliance if the Lid and the Glass Bowl are not completely dry.
17. Your Fryer is supplied with a Grease Filter Lid. The Filter does not need replacing. The Lid can be cleaned in hot, soapy water or in a dishwasher. Always make sure that the Lid is completely dry before replacing the Lid onto the Fryer.
18. Use caution when handling the Glass Bowl. Do not drop it onto a hard surface. Do not place hot Glass Bowl onto a cold surface. Do not clean Glass Bowl with cleansers, steel wool pads, or other abrasive material.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

DETACHABLE CORD INSTRUCTIONS

CAUTION: A short detachable power-supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

The cord is designed to break away from the Deep Fryer quickly and smoothly to prevent the unit from tipping over when someone unintentionally pulls on the cord.

This detachable cord is designed for use with this designated Deep Fryer only. Do not try using it on any other appliance.

WARNING: Serious hot-oil burns may result from a deep fat fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

Do not use with an extension cord.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

INTRODUCTION

Congratulations on your purchase of the Russell Hobbs® 2 Quart Glass Deep Fryer. Your Deep Fryer features 1800 watts of power! You'll love the high-tech Stainless Steel Guard Rings and Cool Touch Guard around the Glass Frying Bowl. The Basket Handle folds for safety, and easily hooks to the rim of the Glass Bowl at any position. The immersed heating element provides constant cooking temperature. Calibrated Variable Temperature Control from MIN to 265° up to 375°F enables you to cook a variety of foods. Best of all, the removable Lid with washable Grease Filter, Glass Bowl, and Fryer Basket can be washed in the dishwasher.

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

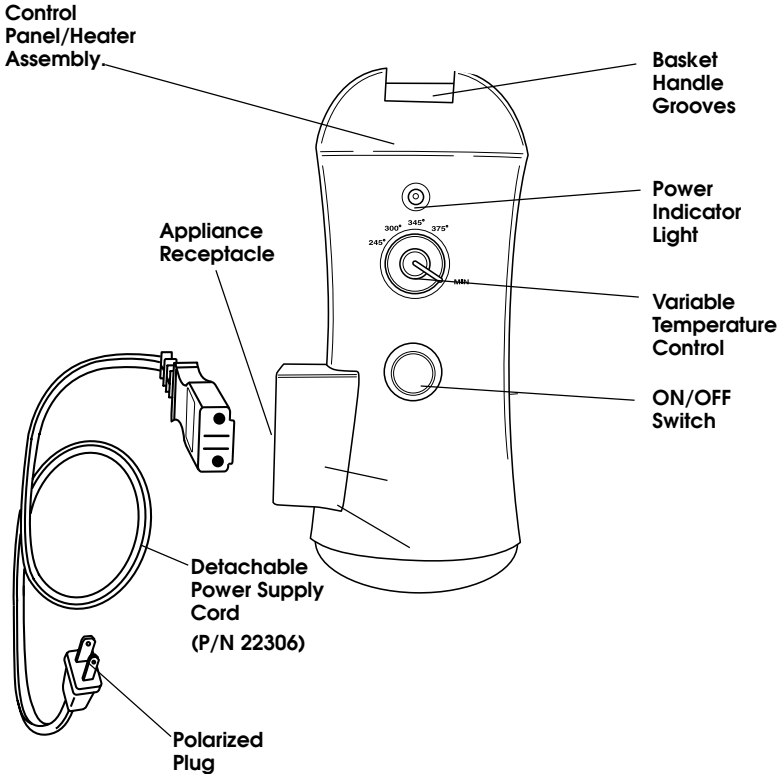


FIGURE 1

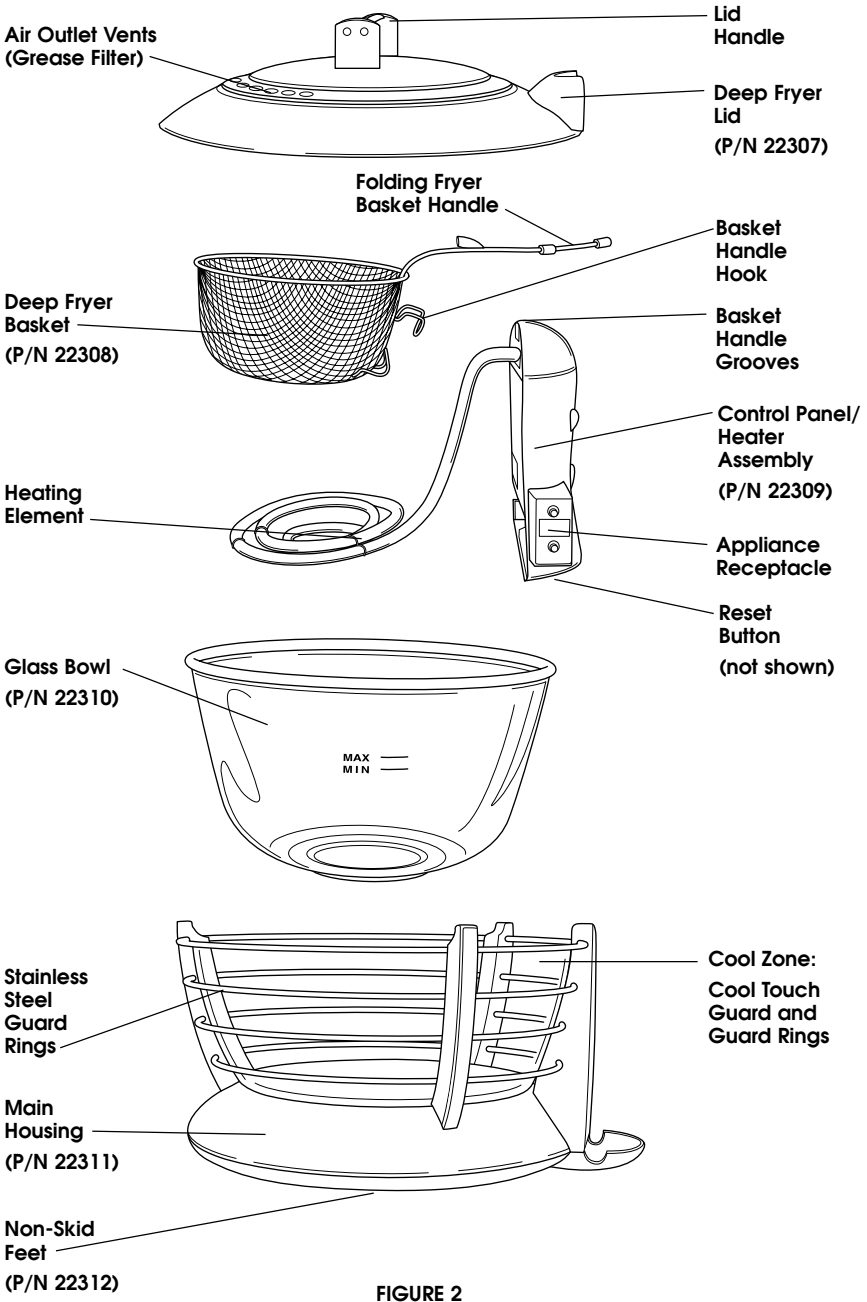


FIGURE 2

FRY BASKET ASSEMBLY

Fully extended, the Fryer Basket Handle hinge and post fits snugly in the 2 grooves on the top of the Control Panel/Heater Assembly. You will hear a click when properly locked into place.

Wearing oven mitts, grasp the Handle and pull straight upwards to raise and lower the Basket in and out of the oil.

CAUTION: MAKE SURE FRY BASKET HANDLE IS LOCKED PROPERLY IN THE FULLY EXTENDED POSITION WHEN COOKING.

When you are finished frying, the Basket Handle Hook fits easily over the rim of the Glass Bowl to allow food to drain.

The Fryer Basket Handle folds for storage. See Storage Instructions in this Owner's Manual.

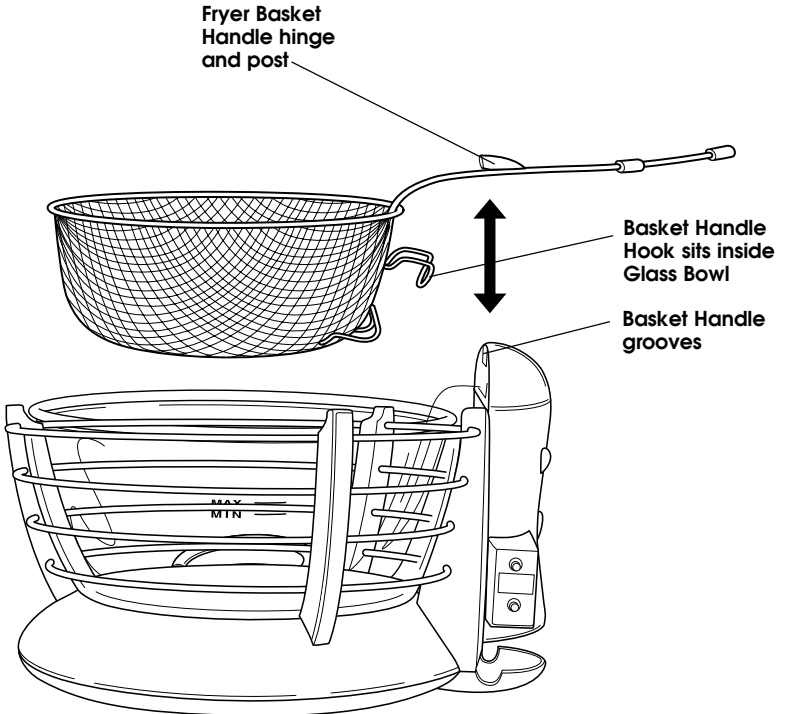


FIGURE 3

BEFORE USING YOUR GLASS DEEP FRYER FOR THE FIRST TIME

1. Remove all packaging and packing materials from the Glass Deep Fryer. Remove any labels from the outer stainless steel surfaces.
2. Unfold Fryer Basket Handle and snap down. You will hear a click as the Handle locks into its extended position.
3. Remove the Lid.
4. Lift the Fryer Basket straight up and out of the Glass Bowl. Pull up on the Handle to release it from the grooves on the top of the Control Panel/Heater Assembly.
5. Grasp the Control Panel/Heater Assembly firmly and slide up to remove. (See Figure 4.)
6. Grasp Glass Bowl with both hands to remove from the Main Housing.
7. The Removable Lid with Washable Grease Filter, Main Housing, Glass Bowl, and Fryer Basket can be washed in the dishwasher or by hand with warm soapy water.

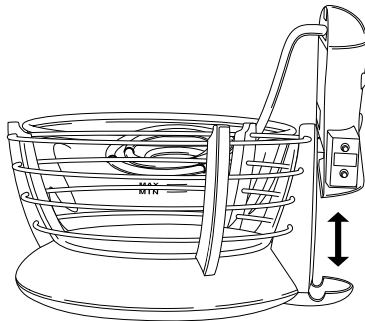


FIGURE 4

DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER. Wipe the Control Panel/Heater Assembly with a damp cloth. Dry all parts thoroughly.

8. Replace the Glass Bowl until it rests on the 3 stops located on the inside of the Main Housing. Make sure that the Bowl is centered correctly and level.
9. Replace the Control Panel/Heater Assembly. Firmly slide the Control Panel downward into the location grooves on the back of the Main Housing. You will hear a click when the Control Panel is in its proper position.

NOTE: THE APPLIANCE WILL OPERATE ONLY WHEN THE CONTROL PANEL/HEATER ASSEMBLY IS CORRECTLY FITTED INTO THE MAIN HOUSING.

10. Replace the Fryer Basket and lock Handle into the grooves on the top of the Control Panel/Heater Assembly.
11. Replace the Lid. Your Glass Fryer is now completely assembled and ready for use.

Operating Instructions

1. Place the assembled Deep Fryer on the table or counter, approximately 2 feet from a standard 120V AC electrical outlet. Do not let the cord hang over the edge of table or counter.
2. Remove the Lid and Fryer Basket and set aside.
3. Make sure the Glass Bowl is properly seated on the 3 rubber stops inside the Cool Touch Guard.
4. The Control Panel/Heat Assembly must be correctly fitted into the Main Housing.
5. Pour liquid cooking oil (corn,vegetable,peanut, etc.) into the Glass Bowl. Fill with oil to a level between the MIN (6 cup) and MAX. (8 cup) markings.

WARNING: DO NOT under-fill or over-fill the Glass Bowl.

NOTE: NEVER MIX 2 DIFFERENT TYPES OF OIL AND/OR FAT.

6. Replace the Fryer Basket into the Glass Bowl, locking the Handle into position.
7. Replace the Lid. Make sure the ON/OFF Switch is in the OFF (O) position, the Variable Temperature Dial is turned to MIN.
8. Connect the Detachable Power Cord into the Appliance Receptacle. (See Figure 5.) The cord will fit securely when properly attached. Then connect the Polarized Plug to the wall outlet.
9. Press the ON/OFF Switch to ON (I).
10. Turn the Variable Temperature Control Dial to the desired frying temperature: 265°F to 375°F. The Power ON Light will illuminate until cooking oil reaches indicated temperature.

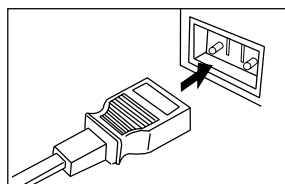


FIGURE 5

SAFETY RESET BUTTON

NOTE: The Safety RESET feature will be triggered if there is insufficient oil in the Glass Bowl and power to the unit will be shut off.

- If this should happen, press the ON/OFF Switch to OFF (I). Turn the Variable Temperature Control Dial to MIN. and unplug the Deep Fryer. Wait until the Heating Element cools down.
- Locate the Safety RESET Button hole on the bottom of the Control Panel/Heater Assembly. Place your finger inside the hole area and push the small red RESET Button.
- Your Deep Fryer is now ready to use.

Operating Instructions *(Continued)*

NOTE: Oil may make a “popping” sound inside the Deep Fryer as the oil heats. This is normal.

11. When the desired temperature is reached, the Power ON Light will turn off. The Deep Fryer is now ready for use.

For best results, always wait until the oil is heated to the proper frying temperature.

12. Using a protective oven mitt, remove the Lid and raise the Basket up and out of the hot oil and carefully hang the Basket Handle Hook on the rim of the Glass Bowl. Add food to the Fryer Basket, never filling more than 1/2 full. Wearing the mitt, gently lower the Fryer Basket into the oil, fitting the Handle back into the 2 grooves on the top of the Control Panel/Heater Assembly.
13. When the Fryer Basket is lowered into hot oil, all food should be immersed. Cook food according to the package or recipe time.

CAUTION: Take care to avoid any spattering oil which may result from the food being placed into the hot oil. Do not touch any interior part of the Deep Fryer or the oil as they are hot!

WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fire, or other injury to persons or damage to property.

14. Replace Lid and allow food to cook.
15. As the Deep Fryer cooks the food and the temperature of the oil decreases, the Power ON Indicator Light will illuminate as the thermostat maintains the proper cooking temperature of the oil. See Cooking Chart section in this Owner’s Manual for sample cooking times and temperatures.
16. The clear Cool Touch Guard and Glass Bowl enable you to watch the progress of the foods as they brown and fry.

CAUTION: Use oven mitts when handling hot materials.

17. At the end of the desired cooking time or when you see that food is cooked to the desired doneness, wearing a protective oven mitt, remove Lid, grasp the Basket Handle and lift straight up and out of the Glass Bowl. It may be necessary to pull up on the Handle to release it from the grooves on the top of the Control Panel/Heater Assembly.

Operating Instructions *(Continued)*

18. Carefully hang the Basket Handle Hook on the rim of the Glass Bowl.

CAUTION: DO NOT touch Basket wires as they are very hot!

19. Allow cooked foods to drain for 30 seconds. Lift the Fryer Basket straight up and out of the Glass Bowl. Tip the Deep Fryer Basket and remove the cooked foods onto a plate covered with absorbent paper towels.

NOTE: To prevent early degradation of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.

20. To continue to fry additional batches of food, replace Basket Hook onto rim of Glass Bowl. Carefully place food to be fried into the Fryer Basket, never filling more than 1/2 full. When the Power ON Indicator Light goes out, continue to deep fry another batch of food.
21. When all cooking is complete, press ON/OFF Switch OFF (O), turn Variable Temperature Control Dial to MIN. Remove the Detachable Power Cord by carefully unplugging it from the wall outlet, then detaching it from the Deep Fryer's Receptacle.
22. Allow oil to cool completely before removing it from the Deep Fryer.

CAUTION: Oil will remain hot for an extended period of time.

Be sure all parts of the Deep Fryer and the oil have cooled completely before discarding or storing oil and cleaning the unit. DO NOT pour oil from the Deep Fryer without first removing Basket from the Glass Bowl.

NOTE: DO NOT pour used oil down any household drain. Discard used oil in a container with a Lid and dispose in the garbage.

Cooking Batter-Coated Foods

Batter-coated foods cook best when placed directly into the pre-heated oil rather than into the cold Basket. Lower the Basket into the hot oil before placing foods into the oil. This will prevent any foods from sinking to the bottom where they would be difficult to retrieve.

1. Assemble the Glass Deep Fryer following the Operating Instructions section of this Owner's Manual. Remove the Lid and Fryer Basket and set aside. Make sure the ON/OFF Switch is in the OFF (O) position, turn Variable Temperature Control Dial to MIN.
2. Pour liquid cooking oil (corn, vegetable, peanut, etc.) into the Glass Bowl. Fill with oil to a level between the MIN (6 cups) and MAX (8 cups) markings on the inside of the Bowl.

WARNING: DO NOT under-fill or over-fill the Glass Bowl.

NOTE: NEVER MIX 2 DIFFERENT TYPES OF OIL AND/OR FAT.

3. Lower the Fryer Basket into the oil before pre-heating. Make sure Handle is securely locked into the grooves on the top of the Control Panel/Heater Assembly. Preheat oil with Lid removed.
4. Connect the Detachable Power Cord to the Appliance Receptacle. Plug the Deep Fryer into a standard 120V AC electrical outlet.
5. Press the ON/OFF Switch to ON (I).
6. Turn the Variable Temperature Control Dial to the desired frying temperature: 265°F to 375°F. The Power ON Light will illuminate until cooking oil reaches indicated temperature.

NOTE: Oil may make a "popping" sound inside the Deep Fryer as the oil heats. This is normal.

7. While oil is heating, coat food with batter.
8. When the desired temperature is reached, the Power ON Indicator Light will turn off. The Deep Fryer is now ready for use.
9. Wearing a protective oven mitt, use metal tongs to CAREFULLY place batter-coated food into hot oil over the Fryer Basket, which is inside the Glass Bowl. Allow enough room around each piece to cook the food properly.

CAUTION: Take care to avoid any spattering oil which may result from the food being placed into the hot oil. Do not touch any interior part of the Deep Fryer or the oil as they are hot!

10. Fry food following steps 12 through 15 in the Operating Instructions section of this Owner's Manual.
11. To continue to fry additional batches of food, remove Basket from oil and clean any fried bits from the oil.

Cooking Batter Fried Foods *(Continued)*

12. Be sure Glass Bowl is filled with oil to a level between the MIN (6 cups) and MAX (8 cups) markings on the inside of the Bowl.
Add oil if necessary.
13. Lower Basket into Glass Bowl. When the Power ON Indicator Light goes out, continue to deep fry another batch of battered food.
14. Follow steps 17 through 19 in the Operating Instructions section of this Owner's Manual and complete deep frying.

Hints For Deep Frying

FRYING

- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate all around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Be sure foods are free from ice crystals and excess moisture before frying. Water on the surface of the food can cause the oil to spatter and foam.
- When using a breading, evenly coat the food to be fried. Fine, uniform crumbs stick better than coarse, uneven ones. Shake off all extra breading to help keep oil clean.
- Space coated foods so they do not touch while cooking.
- For best results when frying doughs or foods dipped in a liquid batter, make sure the Basket has been lowered into the hot oil **before** placing foods into the oil. This will prevent any foods from sinking to the bottom where they would be difficult to retrieve.

OIL

- Never over-fill or under-fill the Deep Fryer with oil. The MINimum (6 cups) and MAXimum (8 cups) oil fill lines are shown on the inside of the Glass Bowl.
- Store clean or strained oil in Deep Fryer Glass Bowl for only short amounts of time. Transfer oil to a covered container once cooled. Store oil in the refrigerator.
- When frying fish or seafood, the oil may absorb a "fishy" taste. To eliminate transferring this "fishy" taste to other foods, we suggest changing the oil before frying other foods.

User Maintenance Instructions

- Avoid sudden, extreme temperature changes. For example, do not place a hot Glass Bowl into cold water or onto a wet surface.
- Do not use the Glass Bowl to store food in the refrigerator, and then reheat in the Main Housing.
- Avoid hitting the Glass Bowl against the faucet or other hard surfaces.
- Do not use Glass Bowl, Heating Element or Lid if chipped, cracked, or severely scratched.
- This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

WARNING: Unplug Deep Fryer from wall outlet before cleaning.

CLEANING INSTRUCTIONS

1. Always unplug the appliance and let the Glass Bowl, Control Panel/Heater Assembly and oil cool down to room temperature before cleaning.

CAUTION: Do not immerse any part of the Control Panel/Heater Assembly in water or other liquid. Doing so could permanently damage the product.

2. Drain the oil from the Deep Fryer Glass Bowl into a suitable container.
3. Remove the Control Panel/Heater when cleaning.
DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER. Wipe the Control Panel/Heater Assembly with a damp cloth. Dry thoroughly.
4. The Lid with Washable Grease Filter, Main Housing, Glass Bowl, and Fryer Basket can be washed in the dishwasher or by hand with warm soapy water and a soft, damp, soapy sponge or cloth. After washing rinse well using a clean sponge or cloth.
5. If food sticks to the Glass Bowl, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad. Never use abrasive cleansers or scouring pads to clean the Glass Bowl.
7. Use care when handling the Heating Element. Wipe Heating Element with a damp cloth and dry completely.
8. Rinse and dry all parts thoroughly.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store Deep Fryer while it is hot or wet.
4. To store, assemble clean Deep Fryer, placing the Glass Bowl into the Main Housing and sliding the Control Panel/Heater Assembly into position. Place the Folding Fryer Basket into the Glass Bowl and cover with the Lid.
5. For compact storage, grasp the Handle in the palm of your hand, while pressing the black hinge. Lift up to fold the Handle inward and over the Lid.

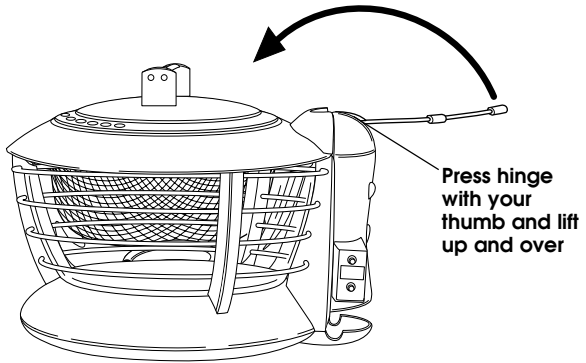


FIGURE 6

6. Remove detachable cord and store with the appliance in a clean dry place.

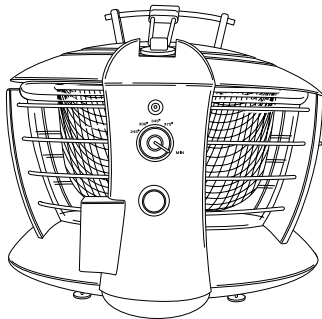


FIGURE 7

Store with Handle folded over the top of the Lid.

Trouble Shooting

Deep Fryer does not operate

- Make sure the detachable power supply cord is properly attached to the Receptacle.
- Make sure the polarized plug is properly plugged into a 120V AC outlet.
- Check the oil level in the Glass Bowl. **Any time there is insufficient oil in the Glass Bowl, the Safety RESET feature will be triggered and power to the unit will be shut OFF.**
- Make sure the Control Panel is in its proper position. **The Deep Fryer will operate ONLY when the Control Panel/Heater Assembly is correctly fitted into the Main Housing.**

Oil temperature too high

- Not enough oil; no oil in Glass Bowl. Unplug Deep Fryer and check oil level. Oil level should be between MIN (6 cups) and MAX (8 cups) fill lines. Add oil as necessary.

Oil bubbles over

- Too much oil in Deep Fryer Glass Bowl. Never fill with oil above the MAX fill line (2 quart/8 cup maximum capacity).
- Too much food. Fry smaller quantities at a time.
- Food is too wet. Pat dry with paper towels before placing in Fryer Basket.

Food tastes greasy or not crisp

- Using wrong type of oil. Use a high-quality oil such as vegetable, canola or corn.
- Too much food cooked at the same time. Cook smaller amounts of food — especially frozen foods.
- Frying temperature is too low. Allow unit to preheat or reheat to the desired temperature prior to use.

Emitting unpleasant odors

- Oil has deteriorated. Change oil as needed.

Cooking Chart

The following chart is intended as a guide only. The quantity of food fried at 1 time may alter the total cooking time necessary. Remember, frying smaller batches will result in better cooking times and a higher food quality. Adjust cooking temperature and cooking time to your taste.

FOOD	TEMPERATURE	COOKING TIME
Mushrooms	285°F	2 - 3 minutes
Onion Rings	300°F	3 - 5 minutes
Fish fillets	340°F	9 - 12 minutes
Chicken tenders	340°F	7 - 10 minutes
Chicken pieces	340°F	14 - 18 minutes
French fries (thin)	375°F	4 - 8 minutes
French fries (thick)	375°F	8 - 12 minutes
Shrimp (regular or jumbo)	375°F	3 - 5 minutes

IMPORTANT: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170° - 180°F to be sure any harmful bacteria has been killed. When re-heating meat/poultry products, they should be cooked to an internal temperature of 165°F.

NOTE: Frozen foods may require different cooking times and temperatures; follow package directions. Remember, never fill the Basket more than half full and remove ice crystals from frozen foods before placing in the hot oil.

Recipes

BEER BATTER

A light batter good on fish and chicken.

1 cup all-purpose flour	3/4 cup flat beer
1/4 cup cornstarch	2 eggs, lightly beaten
1/4 tsp. cayenne pepper	2 Tbls. vegetable oil
1 tsp. garlic salt	

Remove or lower Basket into oil before preheating. Combine all dry ingredients. Add liquid ingredients and mix well. Allow batter to chill in refrigerator for at least 1 hour before coating fish or chicken. Dip food in batter and place into oil using a heat-resistant metal spoon.

CRISPY BATTER

A thicker batter good on meats, fish, poultry and vegetables.

3/4 cup all-purpose flour	1 cup water
1/4 cup cornstarch	2 tsp. baking powder
dry bread crumbs, fine-dry (plain or seasoned)	
1 tsp. salt	

Combine all dry ingredients, except bread crumbs. Add water and mix until smooth. Dip food in batter and then coat with bread crumbs. Place into raised Basket. Lower Basket into oil.

FLOUR COATING

A plain coating good on meats, fish and poultry.

1/2 cup all-purpose flour	1 tsp. salt
1/4 tsp. pepper	

Combine all ingredients together. Coat food and place in Basket. Lower Basket into oil. For flavor variation, add 1/2 tsp. of dried thyme, tarragon, basil, poultry seasoning, or 1 tsp. of curry powder to flour mixture.

APPLE FRITTERS

3 cups all-purpose flour	4 tsp. butter, melted
2 tsp. baking powder	1 tsp. vanilla extract
1/2 cup sugar	1/3 cup orange juice
1/2 tsp. salt	1 cup apples, chopped
1 cup milk	powdered sugar
1 egg, lightly beaten	

Preheat oil to 340°F. Sift dry ingredients together. Using an electric mixer, add remaining ingredients, except apples. Stir in apples. Lower Basket into oil. Using a heat-resistant metal spoon, place 1 teaspoon of batter at a time into oil. Cook in Deep Fryer 4-6 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar while still warm.

Makes 18 fritters.

DOUGHNUTS

1 egg, lightly beaten	1/4 tsp. salt
1/2 cup sugar	1/4 tsp. nutmeg
1 Tbls. butter, melted	1/2 tsp. cinnamon
1/2 cup milk	2 tsp. baking powder
2 1/2 cups all-purpose flour	powdered sugar

Preheat oil to 340°F. Using an electric mixer, mix all ingredients forming a dough. Roll to 1/4 inch thick on a lightly floured surface. Cut with a floured 2 1/2 inch doughnut cutter. Lower Basket into oil. Using a heat-resistant metal spoon, place doughnuts into oil. Cook 4-6 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar or a cinnamon sugar mixture while still warm.

Makes 18 doughnuts.

QUICK 'N EASY DOUGHNUTS

1 can of 10 refrigerated biscuits
powdered sugar or cinnamon sugar mixture

Preheat oil to 340°F. Separate dough into 10 biscuits and cut hole in center of each. Lower Basket into oil. Using a heat-resistant metal spoon, place doughnuts into oil. Cook 4-6 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar or sugar and cinnamon mixture while still warm.

Makes 10 doughnuts.

SMOOCHIES

1 can of 10 refrigerated biscuits
20 pieces: chocolate candy kisses
1/2 cup powdered sugar

Preheat oil to 340°F. Separate dough into 10 biscuits. Cut each biscuit in half and flatten. Place 1 chocolate kiss in the center of each and pull edges up and around candy kiss to seal tightly. Roll between palms until all seams are sealed, making a ball. Place smoochies into raised Basket. Lower Basket into oil. Cook 2-4 minutes or until done. Dust with powdered sugar while still warm.

Makes 20 pieces.

HUSH PUPPIES

1 egg, lightly beaten 2 tsp. dehydrated onions
1 8 oz. pkg. corn muffin mix 1/2 tsp. garlic, minced
1 cup all-purpose flour 1/2 cup +3 Tbls. milk

Preheat oil to 340°F. Mix all ingredients together until batter is formed. Lower Basket into oil. Using a heat-resistant metal spoon, drop batter by tablespoons into oil. Cook 4-6 minutes or until done.

Makes 14 pieces.

VEGETABLE FRITTERS

3/4 cup bread crumbs, fine-dry
2 Tbls. Parmesan cheese
1 tsp. onion salt
1/4 tsp. garlic powder
2 egg whites, lightly beaten
2 Tbls. water
2-1/2 cups fresh vegetables sliced into 1/4 inch thick pieces:
 carrots, mushrooms, green and red peppers, zucchini

Preheat oil to 375°F. Combine dry ingredients, set aside. Combine liquid ingredients. Dip vegetables into liquid mixture and then coat with dry mixture. Place into raised Basket. Lower Basket into oil. Cook 3-5 minutes or until done.

Serve with ranch-flavored dressing.

Makes 2-1/2 cups.

ONION HAYSTACKS

1 cup all-purpose flour	1 tsp. seasoning salt
1/4 cup cornstarch	3/4 cup flat beer
1/4 tsp. cayenne pepper	2 eggs, lightly beaten
1/4 tsp. garlic powder	1 large onion, cut into slivers

Preheat oil to 375°F. Combine dry ingredients. Add remaining ingredients, except for onions and mix well. Stir onions into batter. Lower Basket into oil. Use heat resistant metal tongs to place onion stacks into oil. Cook 3-5 minutes or until done.

Makes 4-5 servings

ONION RINGS

1 large onion	1/2 cup bread crumbs, fine-dry
1 egg, lightly beaten	1/2 cup flour
1 Tbls. water salt and pepper to taste	

Preheat oil to 300°F. Separate onion slices into rings. Combine liquid ingredients. Combine dry ingredients. Dip each onion ring into egg, then dip into dry mixture. Lower Basket into oil. Using a heat-resistant metal spoon place onions into oil. Cook 3-5 minutes or until done.

Makes 3-4 servings

FRENCH FRIES

10 potatoes, peeled	3/8 inch wide strips
salt to taste	

Preheat oil to 375°F. Pat potatoes dry. Place potatoes in Basket. Lower Basket into oil. Cook 6-8 minutes or until done. Season with salt while still warm.

Makes 4 servings

COTTAGE FRIES

10 potatoes, thinly sliced (1/16 -1/8 inch)
seasoned salt to taste

Preheat oil to 375°F. Pat potatoes dry. Place sliced potatoes in raised Basket. Lower Basket into oil. Cook 6-8 minutes or until done. Sprinkle with seasoned salt while still warm.

Makes 4 servings

SOUTHERN FRIED CHICKEN

2 tsp. seasoned salt 2-3 lbs. chicken pieces
1 cup all-purpose flour 1/4 cup milk
1/4 tsp. pepper

Preheat oil to 340°F. Combine dry ingredients. Dip chicken in milk, then coat with dry mixture and place in raised Basket. Lower Basket into oil. Fry similar size pieces together. Cook 14-18 minutes or until done, turning halfway through cooking time if necessary.

Makes 8-10 pieces.

CHICKEN FRIED CHICKEN

1-1/4 cups all-purpose flour 2 eggs, lightly beaten
2 tsp. salt 1/4 cup milk
1/2 tsp. pepper 4 chicken breasts, boneless-skinless

Remove Basket from Deep Fryer before preheating. Preheat oil to 375°F. Combine all dry ingredients together. Combine all liquid ingredients together. Dip chicken breast into liquid mixture and then flour mixture. Repeat. Using a heat-resistant metal spoon, place chicken into oil. Cook 8-12 minutes or until done, turning halfway through cooking time if necessary. Serve with milk gravy.

Makes 4 servings

CHICKEN CROQUETTES

16-18 oz. can cooked	1/4 tsp. salt
chicken*, drained	1/4 tsp. pepper
1 cup onion, finely chopped	1/8 tsp. paprika
3 Tbls. butter	1/8 tsp. nutmeg
1/4 cup all-purpose flour	
1/2 cup chicken broth	
1/3 cup milk	1 cup bread crumbs, dry-fine
1 Tbls. dried parsley	2 eggs, lightly beaten
1 tsp. lemon juice	2 Tbls. water

*Or substitute any other pre-cooked meat or seafood.

Combine chicken and onion, set aside. In a saucepan, melt butter, add flour and blend until smooth. Add chicken broth and milk. Cook until thick. Remove from heat. Stir in parsley, lemon juice, salt, pepper, nutmeg and paprika. Add chicken mixture and mix well. Chill at least 1 hour.

Preheat oil to 375°F. Roll chicken mixture into 1 to 1-1/2 inch balls. Mix egg and water. Dip each ball into egg mixture and roll in bread crumbs. Place in raised Basket. Lower Basket into oil. Cook 2-3 minutes or until done.

Makes 24 balls.

PORK CHOPS

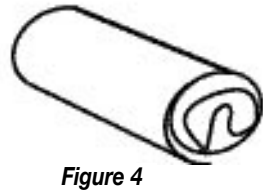
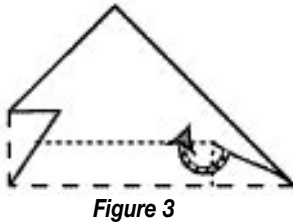
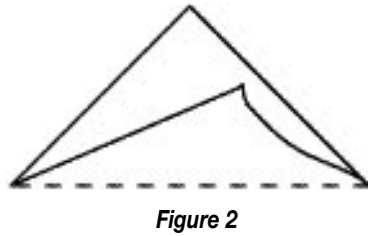
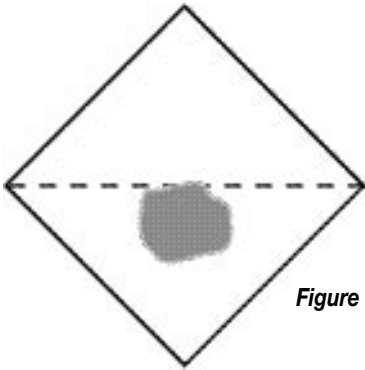
3/4 cup all-purpose flour	1 cup water
1/4 cup cornstarch	6 pork chops
2 tsp. baking powder	2 cups bread crumbs, dry-fine
1 tsp. salt	

Remove Basket from Deep Fryer before preheating. Preheat oil to 340°F. Combine first 5 ingredients until smooth. Dip pork chops into batter, coating thoroughly. Then, coat with bread crumbs. Use a heat-resistant metal spoon to place pork chops into oil. Cook 8-12 minutes or until done.

Makes 6 servings

ROLLING EGG ROLLS USING WON TON WRAPPERS

1. Place wrapper on counter in a diamond shape. Orient the wrapper so that the inside corner is facing you.
2. Moisten all corners with water.
3. Spoon filling just below the center of the wrapper.(Figure 1)
4. Fold top of diamond over the filling, gently tucking it under the filling. Roll to midway point between the left and right points. (Figure 2)
5. Fold left and right side corners toward the center. (Figure 3)
6. Moisten bottom corner with water. Complete rolling the eggroll away from you, over the moistened corner until sealed. (Figure 4)



MINI EGG ROLLS

1/2 lb. ground lean pork
1/4 lb. shrimp, fresh or frozen, chopped
1 (12 oz.) package won ton wrappers
1/4 cup water chestnuts, finely chopped
1/4 cup green onions, finely chopped
2 tsp. soy sauce
1/4 tsp. salt

Preheat oil to 340°F. Combine pork and shrimp. Add remaining ingredients and mix well. Place 2 teaspoons of mixture in the middle of egg roll wrappers. Follow instructions (on previous page) for rolling egg roll. Place in Basket. Lower Basket into oil. Cook 4-5 minutes or until done.

Makes 30 egg rolls

SAMOSAS

2 Tbls. vegetable oil	1 medium tomato, chopped
1/2 cup onion, chopped	1 tsp. salt
1 tsp. ginger, grated	1/2 cup peas, cooked
1 tsp. garlic powder	1 (16 oz.) package egg roll wrappers
1 tsp. curry powder	
1/2 lb. ground beef	

Preheat oil to 340°F. Sauté onion in oil until browned. Add ginger, garlic and curry powder. Cook for 2 minutes. Add ground beef, tomato and salt, cook until beef is done. Stir in peas and allow to cool. Place 2 teaspoons of mixture in the middle of egg roll wrapper. Follow instructions (on previous page) for rolling egg roll wrappers. Place in Basket. Lower Basket into oil. Cook 5-7 minutes or until done.

Makes 18 egg rolls

FRENCH FRIED SEAFOOD

1 lb. shrimp, 3/4 lb. scallops, or 1 lb. fish fillets
1-2 eggs, lightly beaten
1/2 cup all-purpose flour
1 cup bread crumbs, dry-fine
1 tsp. salt
1/4 tsp. pepper

Preheat oil to 375°F. Combine flour, salt, and pepper. Dip seafood in flour mixture, then into eggs. Coat with bread crumbs. Lower Basket into oil. Using a heat-resistant metal spoon, place fish into oil. Cook 2-8 minutes or until done.

Makes 4 servings

FRENCH FRIED JUMBO SHRIMP

2 lbs. jumbo shrimp in shells, fresh or frozen
1 egg, lightly beaten
1 cup cold water
2 Tbls. cooking oil
2 cups all-purpose flour, divided
1/2 tsp. sugar
1 cup bread crumbs, dry-fine
1/2 tsp. salt (optional)

Preheat oil to 375°F. Peel shrimp leaving last section and tail in tact. With a sharp knife, remove the sandy, black vein. Cut the shrimp down the middle to butterfly and pat dry with a paper towel. Stir together 1 cup flour, sugar and salt. Add liquid ingredients and use an electric mixer to blend until smooth. Dip shrimp in remaining 1 cup of flour and then into batter. Coat with bread crumbs for darker browning. Lower Basket into oil. Using a heat-resistant metal spoon, place shrimp into oil. Cook 4-8 minutes or until done.

Makes 6-8 servings

CRISPY FISH STICKS

1 lb. fish fillets, skinless-fresh or frozen-thawed
2 eggs, lightly beaten
1/2 cup all-purpose flour
1 cup bread crumbs, dry-fine
1 tsp. salt
1/4 tsp. pepper

Preheat oil to 300°F. Cut fish into 1 inch strips. Combine flour, salt, and pepper. Dip seafood in flour mixture, then into eggs. Coat with bread crumbs. Lower Basket into oil. Using a heat-resistant metal spoon, place fish into oil. Cook 3-5 minutes or until done.

Makes 4 servings

FRIED FISH

1 lb. skinless fish fillets fresh or frozen-thawed
1 egg, lightly beaten
2 Tbls. vegetable oil
3/4 cup cold water
1 cup all-purpose flour
1/2 tsp. sugar
1/2 tsp. salt

Preheat oil to 340°F. Remove or lower Basket from oil before preheating. Combine flour, salt, and pepper. Dip seafood in flour mixture, then into eggs. Coat with bread crumbs. Lower Basket into oil. Using a heat-resistant metal spoon, place fish into oil. Cook 9-12 minutes or until done.

Makes 4 servings

LIMITED ONE YEAR WARRANTY

Warranty: This Russell Hobbs® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number RHGDF14 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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